

J O H N  
D U V A L  
W I N E S

2022 PLEXUS SGM

REVIEWS

**95 points, Andrew Caillard, The Vintage Journal Barossa Wine Guide 2024**

Deep crimson. Intense musky plum, dark cherry aromas with lifted floral notes. Smooth and velvety wine with abundant musky dark plummy, dark cherry fruits, grainy textures and integrated roasted walnut, mocha notes. Lovely density and vigour. Drink now–2030  
14.5% alc

**94 points, Dave Brookes, Wine Companion, May 2024**

This year's Plexus release sees a blend of shiraz (43%), grenache (41%) and mourvèdre (16%) from across a number of the parishes of the Barossa. Lovely dark plum and boysenberry fruits with hints of cherry clafoutis, dark chocolate, roasting meats, clover blossom, softly spoken cedar and vanillin and earth. Supple and pure with fine gravelly tannins and a minerally cadence showing plum, spice and mocha tones at the tail.

**94 points, Gary Walsh, The Wine Front, Febraury 2024**

Blackberry, dark cherry, cocoa, baking spices, freshly lathed wood, something a little exotic in the mix too with its discreet incense-like perfume. It's medium to full-bodied, plush and fleshy, with grainy dark chocolate tannin, and a rich plummy finish of excellent length and powdery grip. Balanced with flavour, is how I'd sum it up. Just over the line for 94 points, I reckon.

**93 points, Angus Hughson, Vinous, July 2024**

The delightful 2022 Plexus, a blend of Shiraz, Grenache and Mourvèdre, has superb fruit purity. While starting a little shy, it builds momentum with time. Old leather and roasted spices and meats begin before plummy richness builds and offers strong support. This is elegance personified, and it has a lovely lightness of touch throughout, although with solid tannins in support. It will age well in a bottle



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